

DERWENT-ACC-NO: 2003-715545  
DERWENT-WEEK: 200419  
COPYRIGHT 2010 DERWENT INFORMATION LTD

TITLE: Manufacturing extract and/or squeezed liquid useful as food/beverage, involves grinding raw material, homogenizing, dispersing in medium, extracting, emulsifying and removing dregs and/or squeezed dregs

INVENTOR: IMAZAWA T ; KUBOTA Y ; NAKATSUBO T ; YOSHIMURA Y

PATENT-ASSIGNEE:

| ASSIGNEE               | CODE |
|------------------------|------|
| MEIJI DAIRIES CORP     | MEIP |
| MEIJI MILK PROD CO LTD | MEIP |

PRIORITY-DATA: 2001JP-365005 (November 29, 2001)

PATENT-FAMILY:

| PUB-NO                                      | PUB-DATE            | LANGUAGE |
|---|---------------------|----------|
| <u>JP</u><br><u>2003164261</u><br><u>A</u>  | June 10, JA<br>2003 |          |
| <u>WO 03045157</u><br><u>A1</u>             | June 5, JA<br>2003  |          |
| <u>AU</u><br><u>2002365357</u><br><u>A1</u> | June 10, EN<br>2003 |          |

DESIGNATED-STATES: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ OM PH PL PT RO RU SD SE SG SI SK SL TJ TM TN TR TT TZ UA UG US UZ VN YU ZA ZM ZW AT BE BG CH CY CZ DE DK EA EE ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SK SL SZ TR TZ UG ZM ZW

APPLICATION-DATA:

| PUB-NO         | APPL-DATE         | APPL-NO        | DESCRIPTOR |
|----------------|-------------------|----------------|------------|
| JP2003164261A  | November 29, 2001 | 2001JP-365005  |            |
| AU2002365357A1 | November 21, 2002 | 2002AU-365357  |            |
| WO2003045157A1 | November 21, 2002 | 2002WO-JP12179 | Based on   |

INT-CL-CURRENT:

| TYPE | IPC               | DATE     |
|------|-------------------|----------|
| CIPS | <u>A23 E 3/16</u> | 20060101 |
| CIPS | <u>A23 E 3/18</u> | 20060101 |

CIPS A23 E 3/34 20060101  
CIPS A23 E 5/24 20060101  
CIPS A23 E 5/26 20060101  
CIPS A23 L 1/30 20060101  
CIPS A23 L 2/38 20060101

ABSTRACTED-PUB-NO: JP 2003164261 A  
BASIC-ABSTRACT:

NOVELTY - A method for manufacturing extract and/or squeezed liquid, involves grinding raw material, homogenizing, dispersing in medium at less than 60degreesC, extracting, emulsifying and removing dregs and/or squeezed dregs.

DESCRIPTION - An INDEPENDENT CLAIM is also included for high efficiency extract and/or squeezed liquid, which are obtained by preventing deterioration of flavor, quality and color tone of the extract.

USE - As food/beverage.

ADVANTAGE - The method efficiently provides extract and/or squeezed liquid in a short period of time.

ABSTRACTED-PUB-NO: JP 2003164261 A  
EQUIVALENT-ABSTRACTS:

#### BIOLOGY

Preferred Materials: The raw materials are selected from coffee, green tea, black tea, oolong tea, herb tea, wild grass tea, chinese medicine tea, cocoa, vanilla, fruits or vegetables. The dispersion medium has low temperature of less than 50degreesC preferably -5-50degreesC. The dispersion medium is water, cow's milk dairy products, liquid of saccharides, sugar alcohol, mineral, vitamin, stabilizer, emulsifier and bacteriostatic. The mixture is homogenized using homogenous machine equipped with pump, which pours dispersion liquid at high voltage and high speed continuously in the homogenous valve. The valve has narrow gap.

A roasted coffee bean (in weight parts) (1) was ground and mixed with desalted water (20) at 20degreesC. The above mixture was homogenized at 150 kg/cm2 and centrifuged for 10 minutes to obtain extract. The obtained extract was found to have favorable flavor and color tone.

TITLE-TERMS: MANUFACTURE EXTRACT SQUEEZE LIQUID USEFUL FOOD BEVERAGE GRIND RAW MATERIAL HOMOGENISE DISPERSE MEDIUM EMULSION REMOVE DREG

DERWENT-CLASS: D13

CPI-CODES: D03-H01;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: 2003-197143